

PLEASE READ BELOW INSTRUCTIONS PRIOR TO SWITCHING MACHINE ON

The machine will **only work with a Lavazza Blue Pod**. If you attempt to use any other product the machine will be **damaged and cease to work**.

STEP 1 Fill up with water by opening the top of the transparent water tank at the side. It is preferable to use a water jug to fill the transparent water tank. Alternatively the tank can be removed and filled and placed back in the machine.

STEP 2 Switch on the machine using the luminous button at the bottom right side of the machine. There are two neon lights on the top left of the machine. The green light should always appear on and the orange light turns on when the machine has reached ideal temperature to make coffee or steam milk.

*The machine can be left on during the day but **MUST** be turned off at night.*

STEP 3 Place the pod in the machine by opening the capsule hatch on the top of the machine and insert the capsule as seen in the picture. Close the hatch.



STEP 4 Place the cup under the coffee dispenser on the cup support rack and then turn the knob to the right (clockwise) to dispense coffee. When you have the desired amount of coffee turn the knob back (anti-clockwise) to the central neutral position.

STEP 5 To heat and froth the milk swing out the steam spout. Position the steam jug so the spout is in the jug and immersed in the milk. Turn the knob to the left. Steam will begin to froth the milk. To stop the steam, turn the knob back to the neutral position.

STEP 6 Remove the cup from the machine and pour the hot milk into the cup from the jug.

STEP 7 Voila! - you have the perfect cup.

STEP 8 Please switch off the machine at night before leaving the premises.

SAFETY & CLEANING INSTRUCTIONS

- Please ensure there is **always water in the machine above the minimum water level** line prior to switching it on.
- Never touch the steaming wand with your hands as you can be burnt - use the control lever.
- Always place the jug under the steamer, with the steamer wand submerged in the milk otherwise the steam can burn you.
- It is recommended that you clean the steam wand immediately after using the steamer with a clean moist tea towel or cloth.
- Any unused milk left in the jug can be reused for the next coffees as long as the jug has been placed in the fridge after being used. Top up with cold milk. Milk left to stand in a jug for long periods of time should not be used.
- If dried milk builds up on the wand, then fill cup with hot water and leave the wand submerged in the cup for 3 minutes. Then use a wet cloth to clean, never try scrape the milk build up off the wand.
- Always ensure you clean the milk jug and thermometer.
- Always purge the steam arm at the end of the day to clean out any build up of milk inside the arm. To do this let the steam discharge into an empty jug for 30 seconds.





espresso

30 - 35ml coffee with a thick golden crema on the surface



macchiato

served short or long with a dash of milk and/or a dollop of froth



long black

a full cup of espresso



cappuccino

1/3 espresso
1/3 steamed milk
1/3 froth



caffé latte

an espresso topped with steamed milk and 10ml of froth



flat white

1/3 espresso with remainder hot milk



THE ART OF MAKING A GOOD COFFEE

- Always heat 1/3 full of cold milk in the supplied jug first before making the coffee.
- Steam cold milk only to 60 degrees. Warm milk will not froth properly
- It is preferable to use pre-heated porcelain cups on the heating tray. A cold cup can drop the temp of the coffee by 10°C. The heated cup helps to retain the crema and let the aromas develop better.



¡Tierra!

¡Tierra! coffee from Lavazza is a sustainable coffee sourced from Honduras, Peru and Colombia. It's 100% washed Arabica coffee, highly aromatic, with lightly fruity acidity making it delicate and sweet. Strength - ☺☺☺☺☺



Espresso Decaffienato

Blend of Brazilian & Asian coffees, which thanks to the innovative Lavazza BLUE extraction system gives a full sweet taste with a chocolatey finish & a rich tasting crema. Strength - ☺☺☺☺☺



Decaffeinato Soave

100% Arabica blend of exquisite Brazilian coffees. Yields a mellow & sweet decaffeinated regular or long espresso, with a slightly chocolately aftertaste & velvety crema. Strength - ☺☺☺☺☺



Intenso

A blend that combines Brazilian and South American coffee with the best varieties of Indonesian robusta. This yields particularly creamy coffee, with a long tasting, balanced after taste. Strength - ☺☺☺☺☺



Delicato

100% Arabica blend with a sweet & fragrant aroma, composed of top-quality Brazilian & Indian coffees. Yields a sweet, mild & aromatic regular or long espresso, with a persistent crema. Strength - ☺☺☺☺☺



Amabile

A blend of excellent Arabica (40%) from Brazil & Central America and Robusta (60%) from Southeast Asia. Yields a particularly round & creamy regular or long espresso, with a balanced aftertaste. Strength - ☺☺☺☺☺



Riccò

A liquorish and dense blend of top quality Brazilian and Central American Arabicas with Asian robustas. You'll love the rich, full bodied, chocolately dark roasted flavour with a persistent crema. Strength - ☺☺☺☺☺



Caffé Crema

100% Arabica blend with a sweet and fragrant aroma composed of top-quality Brazilian and Indian coffees. Yields a sweet & velvety coffee with a persistent aftertaste and a thick, golden crema. Strength - ☺☺☺☺☺

